

# SHOCK-FROZEN CERTIFIED REFERENCE MATERIAL

Version 1

Batch Whey Jan-2026

Intended use FTIR analysis and reference methods

	Whey I	Whey II	Whey III
<b>Fat</b>	<b>0,043</b>	<b>0,106</b>	<b>0,177</b>
<i>Fat, U (abs)</i>	<i>0,016</i>	<i>0,015</i>	<i>0,030</i>
<b>Protein</b>	<b>0,675</b>	<b>2,093</b>	<b>3,478</b>
<i>Protein, U (abs)</i>	<i>0,021</i>	<i>0,034</i>	<i>0,037</i>
<b>Lactose</b>	<b>2,970</b>	<b>4,242</b>	<b>5,424</b>
<i>Lactose, U (abs)</i>	<i>0,143</i>	<i>0,199</i>	<i>0,270</i>
<b>Dry Matter</b>	<b>4,120</b>	<b>7,181</b>	<b>10,074</b>
<i>Dry Matter, U (abs)</i>	<i>0,091</i>	<i>0,104</i>	<i>0,110</i>

## REFERENCE

Fat ISO 1211:2010, Röse Gottlieb  
Protein ISO 8968-1:2014, Kjeldahl  
Dry Matter ISO 6731:2010, Gravimetric  
Lactose AOAC 982.14 mod., Enzymatic

Production month: Jan-2026  
Valid until: Jan-2027

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Approved by: 

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Milk Testing

## INFORMATION REGARDING THE CERTIFIED REFERENCE MATERIAL (CRM)

### Description

Shock-Frozen Danish Whey.

The certified reference values are calculated based on accredited reference method results.  
The CRM reference values comprise results from six laboratories.

Homogeneity is evaluated using the individual results from each laboratory and FTIR analysis values from Eurofins Milk Testing Denmark.

Stability is evaluated based on FTIR analysis results from Eurofins Milk Testing Denmark.  
The CRM reference values are statistically evaluated using Grubbs's Outlier Test.

### Instructions for Handling and Use

The samples are thawed in a water bath to reach a temperature of  $40 \pm 1^\circ\text{C}$  in approximately 50 minutes. Gently invert the samples 20-30 times and confirm that the sample material looks like natural whey. The samples are now ready for analysis on an FTIR instrument. If the samples need cooling before use, do this in a tempered water bath. The samples must not be stored and reused.

### Sample Size

One vial contains 50 mL of sample material.

### Validity Period

6 months at  $-18^\circ\text{C}$  or lower.

### Storage Information

Store at  $-18^\circ\text{C}$  or lower until use.

### Information

If there are any relevant observations regarding the samples, please contact Eurofins Milk Testing Denmark.  
E-mail: calibration@eurofins.dk